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SELECTED LIST OF REFERENCES

on

FROZEN AND DRIED EGGS*

Compiled by

T. L. Swenson, 1935.

Revised by Harry E. Goresline, Agricultural Chemical Research
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Engineering, U. S. Dept. of Agriculture,
Washington, D.C.

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1901-1902
The following is a list of the names of the persons who were members of the
Board of Directors of the
City of New York
for the year 1901-1902.
The names are arranged in alphabetical order.
The names of the persons who were members of the
Board of Directors of the
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